

Cow



Item Code: SM3009



LOMBARDIA

Quartiolo Lombardo DOP

Typical cheese from Lombardy, made with cow's milk. The pinstriped dough allows you to taste it even in salads.



INGREDIENTS:

Pasteurized cow's milk, salt and rennet and lactic ferments

NOT EDIBLE RIND: thin and soft, pinkish white in first seasoned cheeses

Seasoning: 20 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

ALLERGENS: Milk and milk-based products (In base of REG. UE 1169/2011)

CONSERVATION METHOD: 0 - 6 °C

MILK'S ORIGIN: Italy NO GMO

Energy value 1243 KJ/297 kcal

Fats 24.5 g - with a saturated fat content: 18.4 g-

Carbohydrates <0.5 g -with a sugars content of: <0.5 g-

Protein 18.5 g

Salt 2.05 g

PACKAGING'S INFORMATION *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
3 Kg	2	6	6	510X240XH155	60 days

*The packaging material used complies with current legislation

Via A. di Dio, 185 - 28877 ORNAVASSO (VB)
Tel. 0323 837628 - Fax. 0323 837898

e.mail: commerciale@castagnasrl.com
www.castagnasrl.com

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Technical sheet



Dimensions

LENGTH: 18-22 cm

HEEL: 4-8 cm

Chemical Characteristics

HUMIDITY: 48-54 %

DRY MATTER: 46 - 52 %

FAT IN DRY MATTER: 24 %

Organoleptic characteristics:

Combined structure, slightly lumpy, possibly with small detachments and anfractuosity, crumbly (without a yellowish crown under the crust) which becomes more compact, softer and more solid as the aging progresses; white and / or straw yellow; from the characteristic taste, slightly acidic -aromatic in the cheese in first seasoning and more aromatic in the mature one.

Microbiological characteristics:

According to the legal limits (CE regulation 2073/2003)